

AMENDMENTS TO THE SPECIFICATION

Please replace paragraph starting at page 4, line 30, with the following rewritten paragraph:

Preferably, the major part of the proteins is obtained by ~~demineralisation~~ **demineralization** of defatted (skimmed) milk. This major part is at least 70 wt.%, preferably at least 80 wt% of the protein fraction. It was found that such a protein fraction allows high concentrations in a complete food concentrate without excessive viscosity problems, while combinations of caseinate products and whey protein preparations result in high viscosities. The ~~demineralisation~~ **demineralization** is preferably performed in such a manner that at least 97%, especially at least 99% of lactose is removed from the milk, leaving essentially intact protein; the protein is enriched in calcium relative to sodium, potassium and other electrolytes. This can be done using extended ultrafiltration. Such ~~demineralised~~ **demineralized** milk protein are sometimes referred to as milk protein isolates.

Please replace paragraph starting at page 5, line 3, with the following rewritten paragraph:

The protein fraction of the composition of the invention can also be obtained by ~~demineralising~~ **demineralizing** casein in a similar way, and then optionally adding whey proteins (whey protein isolate). Other proteins, such as vegetable proteins like proteins from lupine, maize, rice, soy, pea or potato, can also be present, although it is preferred that these do not account for more than 10% (w/w), especially not more than 5%, of the protein content of the composition.

Please replace paragraph starting at page 8, line 11, with the following rewritten paragraph:

The product of the invention is a thin liquid and it is preferred that it is packaged in small individual dosage units. Preferred package units are 5-250 ml, especially 80-200 ml, in particular 100-150 ml, or alternatively, 5-30 ml. These packaging sizes for liquid food products containing at least 1.45 kcal per ml, and preferably containing at least 7.6 g protein per 100 ml, were found to be very effective in administering sufficient food to patients having food ingestion problems, and constitute a special embodiment of the invention. The liquid

should at least contain 7.6 g or more protein per 100 ml, and preferably contains one or more of the components described above, such as specific carbohydrates, specific fats, vitamins and the like. The packaging can e.g. have the form of a block-shaped carton to be emptied with a straw, a carton or plastic beaker with removable cover, or a small-sized bottle for the 80-200 ml range, and e.g. small cups for the 10-30 ml range. Another suitable packaging mode is inclusion of small volumes of liquid (e.g. 10-20 ml) in edible solid or semi-solid hulls or capsules, for example chocolate coverings (bonbon type), gelatine-like coverings etc.